

ソーホー SOHO

小皿 small plates

*TUNA TACOS 3pcs wonton taco shell, bigeye tuna, soy sesame sauce, macadamia nuts	\$11
*HAMACHI TOSTADAS 4pcs wonton chips, yellowtail, ginger sesame, avocado crème	\$16
MOCHIKO SOFTSHELL CRAB yuzu butter sauce, garlic dust, dashi salt, chili powder, scallions	\$16
GRILLED OCTOPUS romesco sauce, confit potatoes, crispy garlic, capers. chimichurri	\$20
BANGBANG SHRIMP rock shrimp, special sauce, green onions	\$12
MIX TEMPURA choice of shrimp, vegetable or mixed, tempura sauce	\$12
SOHO SLIDERS 2pcs brioche bun, angus beef, sliders sauce, tomato, lettuce, cheddar cheese Pickled onions	\$10
BAKED MUSSELS 6pcs mussels, yum-yum sauce, ponzu, scallion	\$11
CHICKEN KARAAGE battered fried chicken thigh, curry aioli	\$10
TRUFFLE FRIES shoestring fries, salt, honey truffle aioli	\$8
GYOZA 5pcs pan seared chicken dumplings, spicy ponzu sauce	\$10
CRISPY BRUSSEL SPROUTS yuzu butter, parmesan cheese, toasted pecans	\$10
SHISHITO PEPPERS flash fried, sea salt, lemon	\$10
EDAMAME steamed, sea salt (spicy or garlic) & side of sweet chili sauce	\$8
ORANGE CHICKEN battered fried chicken thigh, red and yellow peppers and orange sauce	\$11

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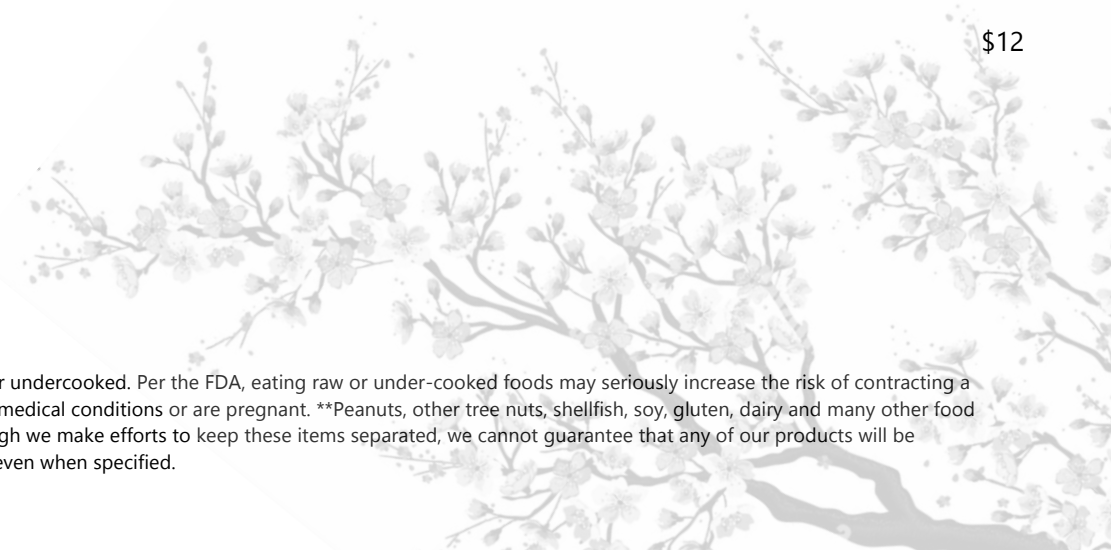
刺身盛り合わせ
sashimi dishes

NIJI SASHIMI CAVIAR big eye tuna, yellowtail, salmon, mascarpone, truffle oil, black ponzu, caviar	\$22
HAMACHI SERRANO YUZU yellowtail, serrano, garlic oil, garlic dust, ponzu	\$18
BLUEFIN BLACK TRUFFLE bluefin tuna, wasabi mascarpone, crispy garlic, shaved truffle, black ponzu, truffle oil	\$16
SALMON CARPACCIO atlantic salmon, mascarpone crème, pico de gallo, ponzu	\$14
SAKE POP ROCKS atlantic salmon, pop rocks, ponzu, grape seed oil	\$14
CAJUN ALBACORE creamy ponzu, micro mix, green onions, serrano	\$14
ESCOLAR CARPACCIO escolar white tuna, EVOO, italian seasoning, garlic dust, white ponzu	\$13

とくべつあつらえ
chef's special

TANJUN 7pc nigiri plate – our chef's choice of our Premium sushi of the day	\$35
TOKUBETSU SASHIMI 21pcs of chef's choice freshly cut sashimis	\$55
SOHO LOCO ROLL yellowtail, spicy salmon, avocado, serrano, pico, creamy ponzu, habanero	\$16
PARADISE ROLL Crab , Avocado , Cucumber, Yellowtail, Tuna, Salmon	\$18
SALMON KAMA	\$12

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とくてんロール

soho special rolls

ROBUSUTA ROLL (LOBSTER ROLL) snow crab & spicy scallop mix, cucumber, soy paper, green onions, lobster tempura, honey truffle aioli, shaved truffle, green onions	\$28
SALMON LOVER ROLL snow crab mix, salmon, avocado, cucumber, sriracha, spicy mayo, crispy shallots	\$15
SUNNY SALMON ROLL salmon, cucumber topped with salmon on top & thin slices of lemon	\$14
TWIN DRAGON ROLL snow crab mix, spicy tuna, avocado, shrimp tempura, tobiko, spicy mayo, eel sauce	\$21
LEMON DROP ROLL spicy tuna, yellowtail, bean sprouts, avocado, cucumber, lemon, spicy ponzu	\$18
FIRECRACKER ROLL spicy tuna, serrano, cream cheese, sweet onion, serrano, habanero, deep fried	\$15
SANRIKU (spicy scallop roll) snow crab, ginger, pickled wasabi, avocado, topped with scallop, lemon, yumyum sauce, spicy ponzu	\$20
FLYING FISH ROLL softshell crab, tuna, salmon, yellowtail, cucumber, avocado, creamy ponzu, tobiko	\$16
CRISPY TUNA ROLL spicy tuna, crispy rice, spicy mayo, eel sauce, serrano	\$15
JAPANESE ROULETTE ROLL – roll consists of one with super spicy piece and comes with one shot of sake. Whoever gets the fiery bite is supposed to take the sake shot!	\$22

ランドアンドグリル

SOHO Yakitori Grilled on Japan-imported Binchotan charcoal for that extra rich and smoky flavor and aroma

RIBEYE STEAK	\$8.00
SHORT RIB	\$8.50
SEABASS	\$7.50
CHICKEN THIGH	\$5.00

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CORN \$4.00

ランドアンドグリル from the grill

MISO CHILEAN SEABASS yuzu miso marinated Chilean seabass, grilled asparagus, sesame seeds	\$21
KALBI RIBS grilled marinated kalbi short ribs, pickled onion	\$12
LAMB CHOPS 2pcs grilled lamb chop, dashi glaze, confit potatoes	\$18
CHICKEN TERIYAKI grilled chicken, teriyaki sauce & sesame, bhinese broccoli *Salmon \$4	\$12

スープ、サラダなど soup, salad & etc.

MISO SOUP tofu, green onion, wakame seaweed, scallions	\$5
HOUSE SALAD spring mix salad, EVOO ginger sesame dressing * Salmon skin \$5	\$10
SUNOMONO SALAD cucumber sesame seeds, amazu sauce, lemon	\$7
SEAWEED SALAD chuka seaweed, sesame seeds, lemon	\$7
RICE steamed white rice	\$3

ベジタリアン vegetarian dishes

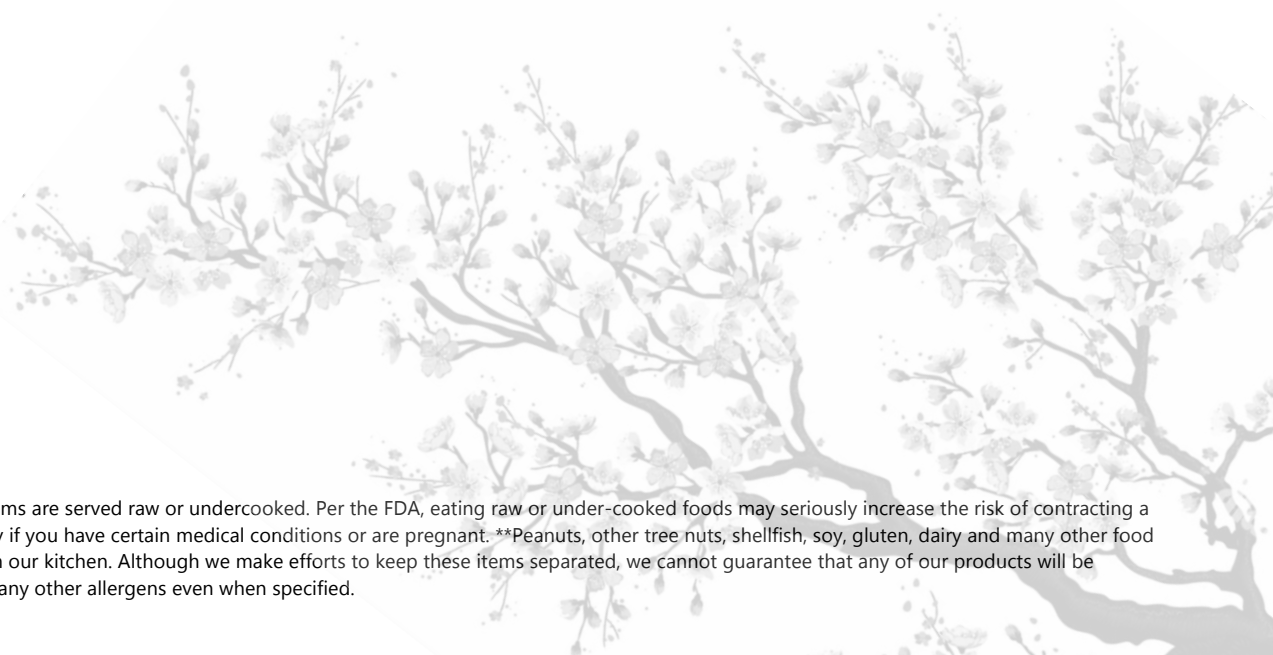
CRISPY BRUSSEL SPROUTS fried brussels, butter yuzu miso, candy pecan, parmesan cheese	\$10
VEGETABLE SPRINGROLLS cabbage, sweet potato, carrot, edamame, onion, sweet chili sauce	\$9
	\$8

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CUCUMBER AVOCADO ROLL cucumber, avocado, sesame seeds

\$18

MONSTER VEGGIE ROLL vegetable tempura, avocado, bubu arare, spicy mayo, eel sauce, soy paper



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